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General Features			
 	Product description	EXTRA VIRGIN OLIVE OIL	
	Brand		
	Item Number (EAN)	8 003446 105065	
	Ingredients	extra virgin olive oil	
	Olive varieties	Varies	
	Area of Origin	Communitary	
	Main stages of processing	Mechanical extraction, filtration, bottling	
	Shelf life	18 months	
	Preservation	In a cool place, away from direct sunlight, far from heat sources	
Allergens (rif D. Lgs 114/2006 e s.m.i.)	none		
Chemical and physical characteristics			
Acid value (% of acid oleic)		≤ 0,8	
Peroxide value (meqO ₂ /Kg)		≤ 20	
SPECTROPHOTOMETRIC U.V.		K ₂₃₂ ≤ 2,50	K ₂₇₀ ≤ 0,22 ΔK 0,01
Ethyl esters (mg/Kg)		≤ 40	
ECN ₄₂		≤ 0,2	
Waxes (C42-C46) (mg/Kg)		≤ 150	
Stigmastadiene (mg/kg)		≤ 0,05	
Fatty acid Composition (%)			
- Myristic acid (C14:0)		≤ 0,03	
- Palmitic acid (C16:0)		7,5 0÷ 20,00	
- Palmitoleic acid (C16:1)		0,30÷ 3,50	
- Heptadecanoic acid (C17:0)		≤ 0,30	
- Heptadecenoic acid (C17:1)		≤ 0,30	
- Stearic acid (C18:0)		0,5 ÷ 5,00	
- Oleic acid (C18:1)		55,00÷ 83,00	
- Linoleic acid (C18:2)		3,50 ÷ 21,00	
- Linolenic acid (C18:3)		≤ 1,00	
- Arachidic acid (C20:0)		≤ 0,60	
- Eicosenoic acid (C20:1)		≤ 0,40	
- Behenic acid (C22:0)		≤ 0,20	
- Lignoceric acid (C24:0)		≤ 0,20	
- Trans-fatty acids (C _{18:1} T)		≤ 0,05	
- Trans-fatty acids (C _{18:2} T+C _{18:3} T)		≤ 0,05	
Sterols Composition (%)			
- Cholesterol		≤ 0,5	
- Brassicasterol		≤ 0,1	
- Campesterol		≤ 4,0	
- Stigmasterol		< Camp.	
- β-sitosterol		≥ 93,0	
- Δ ⁷ -stigmasterol		≤ 0,5	
- Eritrodiol and Uvaol		≤ 4,5	
Total sterols (mg/Kg)		≥ 1000	
Contaminants			
Pesticides (chlorinated and phosphorus)		Lowful	
GMO		GMO free	
Nutrition Information per 100 ml of product (declare in the labels)			
Energy Value		3389 kj (824 Kcal)	
Protein		0 g	
Carbohydrate		0 g	
Grassi totali		91,3 g	

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of which Saturated	13,6 g
Monounsaturated	69,7 g
Polyunsaturated	8,0 g
Trans	0 g
Cholesterol	0 mg
Organoleptic characteristics and presentation	
Appearance	Clear
Color	Green with yellow and gold reflex
Odor	Free from defects, presence of fruit
Flavor	Free from defects, presence of fruit
Sensitive Consumers	None
Intended Use	Dishes of meat, vegetables, grilled fish and / or roasted
Trasport	Vehicles suitable for transporting food
primary packaging	Suitable for contact with food according to DM 21.03.73 and subsequent amendments and dl reg. CE 1935/2004. For tinplate containers shall also apply to the DM 18/02/1982, while for PET containers and plastic materials in contact (capsules) reg. 10/2011/EU.
Type of primary packaging	Pet clear/uvag
Format	5 lt
Plug	Yellow pressure
Secondary packaging	Termopak
Secondary packaging size	295 X 147 X 330
Pieces per carton	2
Cartons per layer	20
Cartons per pallet (EURPAL)	80